

## 2012 SAUVIGNON BLANC

Our first grapes of the vintage to be harvested, the 2012 Sauvignon Blanc was tank fermented, but allowed to complete its malolactic fermentation. This secondary fermentation brought more complexity to the wine and a slightly richer texture. Varietally driven aromas of fresh lilies and melon rinds are interlaced with lemon and hints of ginger. This wine will be irresistible when you're looking for a little reprieve from heavier, full-bodied wines. I like this wine served cold, straight from the fridge.

- Sashi Moorman, Winemaker

**HARVEST DATES:**

September 14th 2012

**FERMENTATION:**

3 1/2 week fermentation

**COOPERAGES:**

100% Stainless Steel

**VARIETAL BLEND:**

100% Sauvignon Blanc

**FINAL ANALYSIS:**

Alcohol: 13.5%, TA: 6.2g/L pH: 3.40

**BOTTLING DATE:**

3/8/2013

**CASE PRODUCTION:**

1175 cases

